

# **Larboard Afternoon Tea “Violetta”**

Served period from 3 June 2025 to 1 September 2025

From 1:30 p.m. to 4:30 p.m. Last order

**7,000 yen**

## **Menu**

### **CHEF’S SPECIAL**

Middle Eastern style chickpea croquettes, Falafel with blueberry yogurt sauce

### **SWEETS**

Butterfly pea jelly and panna cotta

Purple sweet potato madeleine

Cassis (from France) mousse

Blueberry and no-bake cheese tartelette

Red perilla and griotte verrine

### **SAVORIES**

Marinated red cabbage sandwich

Buddha Bowl with red onion, purple carrot, walnuts and rolled barley

Marinated eggplant with champagne vinegar and violet mustard

Kelp marinated scallops rolled with Japanese daikon radish and citrus dressing

Non-alcoholic margarita with pomegranate vinegar

### **SCONE**

Plain scone

Served with clotted cream and honey

Please choose your favorite tea or coffee from the following.

## **TWG TEA**

ENGLISH BREAKFAST TEA

ROYAL DARJEELING

FRENCH EARL GREY

HARMUTTY

CHAMOMILE

MOROCCAN MINT TEA

MIDNIGHT HOUR TEA

VANILLA BOURBON TEA

## **COFFEE**

Blended Coffee (Hot or Iced)

American Coffee (Hot or Iced)

Café Latte (Hot or Iced)

Cappuccino (Hot or Iced)

Espresso

Caffeine-less Coffee (Hot or Iced)

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.